

## Herb Enthusiasts to learn about mushrooming

Anna Moore, also known as the local "Mushroom Lady," will return to host this month's meeting of the Herb Enthusiasts on Thursday, Oct. 15, starting at 11 a.m.

Moore, an amateur mycologist, has a science background with a love of the natural world and is now retired and spends much of her time on the Oregon coast hiking, foraging and photographing.

Moore believes that getting out into the woods is good for the body and brain as you will expand your knowledge of the Oregon Coast's secret ingredient to health that is shipped around this country and internationally for medicinal and culinary use.

Whether you're a novice to mushrooms or an experienced forager who wants to expand into more exotic varieties, don't miss this session. Moore continues to amaze the community in her undaunted pursuit of knowledge in this fungal science.

If you're a novice, start with a few easily identified species such as Chanterelle and lobster mushrooms. Some wild mush-



COURTESY PHOTO

**"Mushroom Lady" Anna Moore will speak tomorrow at Herb Enthusiasts meeting.**

rooms are poisonous and they may resemble edible species.

Raw mushrooms have a lot of chemicals and materials we can't digest, for example, morels make you sick when eaten raw. It's your responsibility to identify wild food with

100 percent certainty before you eat it. If you have some recently picked mushrooms that you need help with, bring them to the meeting in a brown paper bag and Moore will provide assistance in identifying them.

More also works closely with the Real Food Co-Op where you can drop samples by, provide your phone number so she can contact you to discuss.

Along with samples, Moore will also discuss several edible medicinal mushrooms that grow locally and explain how they support your immune system and overall good health.

Her presentation will include a slide presentation covering all these subjects and more that will spark an interest to be brave and pursue a fantastic start to a new hobby that will benefit your body and mind.

Meeting location is at the New Life Lutheran Church, 2100 Spruce Street (next to the Florence Food Share).

Guests are welcome to attend their first meeting free.

The Florence Herb Enthusiasts members explore, experience and learn about the cultivation, culinary, craft and medicinal uses of herbs at monthly meetings and special events.

For more information, call Mary Vander Weit at 602-565-7870.

## Local scouts to serve up spaghetti dinner

Cub Scout Pack 777, Boy Scout Troop 777 and the Florence Elks are joining forces to put on a spaghetti dinner fundraiser Saturday, Oct. 17, from 5 to 7 p.m., at the Elks Lodge on 12th St.

The dinner includes spaghetti, salad, garlic bread

and a beverage. Proceeds from this fundraiser help support scout programs and camping in the pack and troop.

Dinner is \$8 per person.

A bake sale of home-baked goodies is planned with the dinner.

## Siuslaw Valley Fire and Rescue initiates burn permit program

Siuslaw Valley Fire and Rescue (SVFR) has started a new burn permit program. The burn season will begin Sunday, Nov. 1.

According to the Lane County Fire Defense Board, the burn season opening is postponed due to continued wildfire danger.

SVFR Fire Marshal Sean Barrett said, "In the last week Oregon Department of Forestry has responded to several wildfires in Lane County. One was estimated at 15 acres."

Recently, SVFR adopted the Oregon Fire Code and now requires a permitting process for open burning.

As a way to educate the public and keep track of open burns, SVFR is initiating a free burn permit program.

The permit program will be in conjunction with the Lane Regional Air Protection Agency (LRAPA).

LRAPA has rules and regulations for the open burn season that usually runs Oct. 1 through June 15 of each year.

The dates change due to fire conditions — and no fires are allowed until Nov. 1.

"This is the first year of the program," said Barrett. "We are making this an educational program rather than a punitive one."

Should there be an occasion that enforcement is required, SVFR will refer the issue to LRAPA.

Barrett said that there is no open burning allowed in the Florence City limits.

All open burns will require a burn permit.

Burn permits are now available to the public for those that live outside of the city limits.

The burn permits are valid for the entire burn season.

Each permit has information on what can be burned and who to call to confirm each appropriate burn day.

The permits are available online at [www.svfr.org](http://www.svfr.org), the main fire station at 2625 Highway 101, at the Heceta Water PUD office and Dunes City Hall.

## FRAA to host official grand opening Oct. 23

The public is invited to the grand opening celebration of the Florence Regional Arts Alliance's (FRAA) new art center and gallery, at 120 Maple Street in Old Town.

The grand opening will take place Friday, Oct. 23, from 4 to 7 p.m., beginning with a ribbon cutting by the Florence

Chamber of Commerce.

There will be brief opening remarks by Harlen Springer, president of the FRAA; Brian Rogers, executive director of the Oregon Arts Commission and the Oregon Cultural Trust; Catherine Rickbone, executive director of the Oregon Coast Council for the Arts; and Jay

Bozievich, Lane County Commissioner.

Music will be provided by guitarist Denny Weaver, and a wide variety of refreshments will be served. There will be door prizes donated FRAA artists, including a \$25 gift certificate for merchandise or classes offered at the FRAA

Center.

The annual members meeting for FRAA will be held Tuesday, Oct. 20, from 3 to 4 p.m., at the new art center.

Key accomplishments of this past year will be reviewed, and board members will be elected.

All members are encouraged to attend.

# Local Dining

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Every Month Mo's has brought in special "Motivation for Kids" tables which raise money for local charities that are devoted to helping the wellbeing of local children. This month C.R.O.W. is the local charity being honored.

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- Q** Favorite Hobbies:  
Fishing, Hunting
- Q** Favorite Chef Show:  
BBQ Pit Master
- Q** Who was your greatest cooking influence:  
My Father

- Q** Celebrity you would love to cook dinner For:  
Keith Urban
- Q** What would you cook him  
Not so much cook but, I'd make him sushi
- Q** Best thing about being a chef is:  
Seeing the enjoyment in your customers.

**Check back next week for more Q&A with R.J.**

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